

Safety Plan Form

Name: Florida Rum Company LLC dba ZIAMI Distillery

Establishment: ZIAMI Distillery

Address: 224 Bourne Blvd, Suite 100, Savannah, GA 31408

Date: 4/15/2026

1. *Identification of days and hours of operation.*

M-F, 8:30am - 5:00pm

2. *Specific measures and procedures to address crowd management, both within and outside the premises.*

The business is a manufacturing operation and is not open to the public. We will not conduct on-premise or off-premise alcohol sales, service, or tastings. Building access is restricted to employees and wholesale clients/vendors engaging in official business.

3. *Identification of any parking areas either owned or controlled by the licensee.*

The building has an employee parking lot on the southwest side and a truck court on the northeast side.

4. *Means of controlling access to the premises and parking areas.*

All doors and loading docks will be secured at all times. Employees will have access by key, key card, or digital code. All other personnel (vendors, deliveries, etc.) must request access from reception or the shipping/receiving manager as appropriate. An alarm system and security cameras will be utilized after hours and on weekends. The parking lot and truck court are not physically secured but will be monitored by security cameras.

5. *Security Staffing.*

We do not plan to employ dedicated security personnel at this time; however, certain members of the management team will be assigned specific responsibilities related to physical security of the premises and its contents.

6. *Specific measures and procedures to combat underage consumption of alcoholic beverages.*

Consumption of alcoholic beverages on the premises, other than for sensory verification of product quality, is prohibited. No employees will be assigned a quality assurance role involving sensory verification of alcoholic products unless they are at least 21 years of age. The business maintains a record of each employee's date of birth, as verified by an official government ID presented at the time of hire, as part of the employee file.

7. *Specific measures and procedures to combat the risk of fire.*

The build is fully sprinklered and will at all times meet or exceed the specified fire safety standards for our specific use. We will maintain a fire safety plan and will conduct training and drills as appropriate.

8. *Discussion of matters related to managing emergencies, including fire, evacuation tactics, assignment of specific emergency management duties to personnel, coordination with public safety officers and emergency medical matters.*

The business will maintain an emergency management plan consistent with Current Good Manufacturing Practices (cGMP). Front line supervisors are assigned key roles and responsibilities, which are reinforced through training and drills. The General Manager is the primary point of contact in the event of an emergency and will coordinate with emergency services via 911 and on site.

9. *Where applicable, discussion of measures the licensee will undertake to visibly distinguish between patrons under and over the age of 21.*

The business is not open to the general public and does not conduct on- or off-premise sales, service or tastings of alcoholic beverages. Please see 6. above for further discussion of quality assurance related age verification.